HAZARD ANALYSIS & CRITICAL CONTROL POINT

HACCP

PRODUCT INTAKE FORM

Doc. Number

Date	Supplier	Product and Quantity	Condition	Date Code	Temp (°C)	Accept/ Reject	Comment	Signed

Notes: All deliveries should be checked immediately and details recorded.

Fresh meats should be delivered <8°C.
All frozen deliveries should be at -18°C or colder.
Ensure the thermometer probe is clean and disinfected before and after use.

For quality, fresh meat should be supplied around 0°C to 2°C

They should not be supplied at temperatures above:

- **Red Meat and Large Game 7°C**
- **Poultry and Small Game 4°C**
- **Fresh Offal 3°C**